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FAVORITE RECIPES

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HORS D'OEUVRES, PICKLES & RELISHES

RED BEET EGGS — Lucille Hoffman

12 eggs
1 c. vinegar
1/2 tsp. salt
1 can beets
1/4 c. sugar (or more to taste)

Hard cook 12 eggs. Drain beets and measure juice and add water if necessary to make one cup. Add vinegar, sugar, salt and bring to a boil. Pour over beets. When cool, add the peeled eggs and let stand in sour juice for 24 hours. If too sour for your taste, increase amount of sugar to taste.

BREAD AND BUTTER PICKLES — Mrs. John Martin

1 gal. sliced measure cucumbers
2 qts. sliced measure onions
1/2 c. salt
1 qt. cider vinegar
2 Tbsp. mustard seed
1 Tbsp. celery seed
1 tsp. turmeric
1 Tbsp. ginger
5 c. sugar
Small chunk alum
Ice

Select fresh cucumbers. Slice in thick slices, stir in salt, add to ice to aid in crisping and cover. Let stand 2 to 3 hours. Drain while pickling mixture is being made ready. Heat vinegar, sugar, spices and alum for 10 minutes. Add cucumbers and onions, heat enough to scald through. Lower heat and keep hot for 30 minutes. Put in sterilized cans and seal.

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CORN AND CABBAGE RELISH

Emma Toole

2 medium heads shredded cabbage
1/2 c. salt
3 c. sugar
3 tsp. mustard seed
2 qts. vinegar
1 stalk celery (cut small)
3 green peppers (cut small)
4 onions (cut small)
18 ears corn (cut off cob)

Cook first eight ingredients 1/2 hour. Add the corn and cook 15 minutes longer. Put in jars and seal; makes about 10 pints.

NEW ENGLAND BEET RELISH

1 qt. raw cabbage, chopped fine
1 qt. cooked beets, chopped fine
1/2 c. grated horseradish (canned may be substituted)
2 c. sugar
1 tsp. black pepper
1/4 tsp. red pepper
1 Tbsp. salt
Vinegar

Combine all ingredients and cover with vinegar. Let set and serve cold. Improves with age. May be canned.

PEPPER HASH

Delphine Smith

2 medium heads cabbage
8 medium carrots
8 red mangoes
8 green mangoes
12 medium onions
1/2 c. salt
2 1/2 to 3 pts. vinegar
5 to 6 c. sugar
1 tsp. mustard seed
1 tsp. celery seed

Grind vegetables in food chopper, then add 1/2 cup salt and let stand 2 hours. Drain and mix with 2 1/2 to 3 pints vinegar, sugar, mustard seed and celery seed. Makes approximately 10 pints. Relish requires no cooking and need not be sealed.

Write An Extra Recipe Here:

SALADS, VEGETABLES & SOUP

APPLESAUCE DELIGHT SALAD — Carol Cloutier

2 pkgs. orangepineapple Jell-O
1 lb. can applesauce or frozen applesauce
1 - 8 oz. pkg. Philadelphia cream cheese
1/2 c. commercial sour cream
Chopped olives

Dissolve Jell-O using 1 less cup of water than directions indicate. Add applesauce and allow to cool. Combine cream cheese, sour cream and chopped olives and cover top of salad. Cut in squares and serve on lettuce.

CALICO BEAN SALAD — Cathryn McBride

1 can green beans
1 can wax beans
1 can kidney beans
1/2 c. chopped green pepper
1/4 c. pimento, chopped
Onion to taste
3/4 c. sugar
2/3 c. vinegar
1/3 c. salad oil
1 tsp. salt
1/2 tsp. pepper
1 Tbsp. celery seed

Drain beans, rinse kidney beans. Stir together. Mix dressing and pour over vegetables. Refrigerate overnight before serving.

CRANBERRY WREATH SALAD — Emma Astholz

1 pkg. strawberry Jell-O
1 c. hot water
1 can cranberry relish, 11 oz.
Dash of salt
1/2 c. cream, whipped
1/2 c. mayonnaise
1 can crushed pineapple, 14 oz.
1 pkg. lemon Jell-O
1 1/2 c. boiling water
2 c. small marshmallows
1 pkg. cream cheese (soft) 3 oz.
Dash salt

CRANBERRY WREATH SALAD (Continued)

Dissolve strawberry Jell-O in hot water. Add relish and salt. Pour into ring mold and cool until firm.

Drain pineapple (save syrup). Dissolve lemon Jell-O in boiling water. Add marshmallows and stir until melted. Add pineapple syrup. Chill until partially set. Blend cheese, mayonnaise and salt and add to marshmallow mixture. Stir in pineapple. Fold in whipped cream. Pour over first layer in ring mold and chill until firm. Makes 10 to 12 servings - use large ring mold.

COLE SLAW SOUFFLE SALAD

Dorothy Goodwin

2 pkgs. lemon Jell-O
1 pt. + 1/4 c. boiling water
Dissolve Jell-O and add:
1 c. mayonnaise
1/4 c. vinegar
1/2 tsp. salt
1/8 tsp. pepper
1 qt. cabbage, grated fine
1/4 c. chopped green pepper
1/8 c. finely chopped onion
1/2 tsp. celery seed, finely grated carrot for color, if desired

Beat the Jell-O mixture (Jell-O, mayonnaise, vinegar, salt and pepper) while hot until thoroughly mixed and creamy looking. Chill until slightly thickened and then beat again until fluffy. Add remainder of ingredients which have been combined and pour into mold.

CRANBERRY FROZEN SALAD

Lillian Cummings

2 - 3 oz. pkgs. Philadelphia cream cheese
2 Tbsp. mayonnaise
2 Tbsp. sugar
1 - 1 lb. can whole cranberry sauce or 2 c. cooked cranberries
1 - 9 oz. can crushed or tidbit pineapple, drained
1/2 c. chopped English walnuts or pecans
1 c. Dream Whip

Soften the cheese and blend in the sugar and mayonnaise. Add fruit and nuts and fold in the whipped Dream Whip. Pour into 8 1/2 x 4 1/2 x 2 1/2-inch loaf pan. Freeze firm for six hours or overnight. Allow to stand about 15 minutes at room temperature before slicing. Good with chicken or ham salad or pass the cookies and use as a dessert.

Makes 8 to 10 servings.

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CREAMED SLAW

Mrs. Roger Mosser

2 eggs
1 tsp. salt
1/2 c. vinegar
1/2 c. melted butter (1/4 lb.)
1 tsp. mustard (table)
1 can Eagle Brand Condensed milk

Shred 1 head cabbage and salt slightly. Mix ingredients for dressing, allow to stand a short while. Stir well into cabbage. This dressing may be kept in refrigerator for several days.

FLUFFY FRENCH DRESSING

Pat Toole

3 eggs
3 drops yellow food coloring
1 tsp. garlic powder
1 qt. corn oil
1 tsp. powdered sugar
1 tsp. salt
1/2 c. white vinegar

Beat eggs with mixer 1 minute. Add salt, sugar and coloring. Continue beating and add oil very, very slowly. Add vinegar slowly, then garlic powder. The secret to this fluffy dressing is the slow, gradual addition of the oil to the egg mixture while the beating continues. Will refrigerate.

FRENCH DRESSING

Cathryn McBride

1 c. salad oil
1/2 c. catsup
Small onion grated
Fresh garlic or 1 tsp. powdered onion and 1/2 Tbsp. powdered garlic
1 c. sugar
1/2 c. vinegar (may use more, if desired)

Mix and shake well. Store in refrigerator for use. Keeps well.

FROSTED FRUIT SALAD

Judie Cooper

1 pkg. (3 oz.) lemon gelatin
1 pkg. (3 oz.) orange gelatin
2 c. hot water
1 1/2 c. cold water
Juice of 1 lemon
1 can (1 lb. 4 oz.) crushed pineapple, drained
2 bananas, diced
10 marshmallows, diced

Topping:

2 Tbsp. flour
1/2 c. sugar
1/2 c. grated sharp cheese
1 egg, beaten
1 c. cream, whipped
2 Tbsp. butter
1 c. pineapple juice

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FROSTED FRUIT SALAD (Continued)

Dissolve gelatin in hot water, add cold water and lemon juice. Chill until partly thickened. Fold in pineapple, bananas and marshmallows. Pour into a pan 9x12x2-inches and chill until firm. Mix flour and sugar in heavy pan. Add egg and pineapple juice. Cook, stirring constantly until thick. Add butter and cool. When cold, fold in whipped cream. Spread on gelatin and sprinkle with cheese. Cut into squares and serve on crisp greens.

Serves 12.

FROZEN SALAD — Billie Chambers

4 bananas - mashed
1 small bottle maraschino cherries
3/4 c. granulated sugar
2 egg whites
1 pt. whipping cream
1 large can crushed pineapple
2 c. miniature marshmallows
Juice of 1 lemon

Mix these ingredients together and fold in 2 stiffly beaten egg whites and juice of 1 lemon. Fold in one pint whipped cream. Freeze. May be kept for 3 to 4 weeks in freezer.

GRAHAM CRACKER SALAD — Pat Keith

30 marshmallows, large
14 graham crackers, crushed
1 c. milk, hot
1/2 pt. whipping cream
1 No. 2 can crushed pineapple (drained)

Dice marshmallows into milk and allow to dissolve and cool. Whip cream and add pineapple. Crush graham crackers and put half in bottom of bowl. Combine marshmallow and whipped cream mixtures. Pour into bowl with graham crackers. Sprinkle remaining half of crushed graham crackers over top of salad. Refrigerate 4 hours or until firm. Serves 6 to 8.

LEMON JELL-O SALAD — June Isenberg

First Mixture:
1 box lemon Jell-O (made per directions)
1 c. pineapple, crushed, well drained

Second Mixture:
1 box lemon Jell-O (made per directions)
2 - 8 oz. pkgs. Philadelphia cream cheese
1 c. finely chopped pecans

Allow first mixture to chill and set well before making up second mixture. Pour second mixture over first and allow to set. Will make a 9x12-inch pan or Pyrex dish full.

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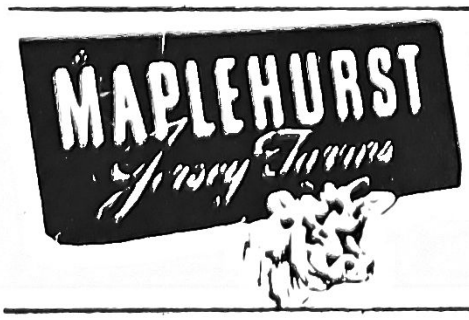

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MANDARIN MANNA or FIVE CUP SALAD — Maude Watson

1 c. Mandarin Orange Sections
1 c. large marshmallows, diced
1 c. coconut
1 c. pineapple bits
1 c. commercial sour cream
Nuts may be added, if desired

Combine ingredients and allow to stand overnight before serving. May be served on lettuce as salad or as dessert.

PINEAPPLE SALAD — Evelyn McCory

3 eggs, beaten
1/4 c. flour
1/2 c. sugar
2 c. small marshmallows
1 No. 2 can pineapple chunks or crushed
1/2 tsp. salt
1 c. cheddar cheese
Nut meats (optional)

Beat egg with pineapple juice, then make paste with dry ingredients. Cook over low heat until of custard consistency, adding water, if necessary. Cool and add drained pineapple, marshmallows and cheese. Serve with grated cheese and nuts on top.

RIBBON SALAD — Marie Raymond

2 pkgs. lime Jell-O
2 c. hot water
2 c. cold water
1 pkg. lemon Jell-O
1 c. hot water
1 c. pineapple juice
1/2 c. miniature marshmallows
1 - 8 oz. pkg. Philadelphia cream cheese
1 lb. 4 oz. can crushed pineapple
1 c. mayonnaise
1 c. cream whipped or 1 pkg. Dream Whip
2 pkgs. Cherry Jell-O
2 c. hot water
2 c. cold water

Pour the lime Jell-O into a 14x10x2-inch pan and chill until set. Dissolve lemon Jell-O, add marshmallows and stir until melted. Whip in the cheese, pineapple, mayonnaise and whipped cream. Chill until somewhat thick. Pour over lime Jell-O, chill until set.

Chill the dissolved cherry Jell-O until syrupy. Pour over the pineapple layer. Chill. Serves 24.

ROQUEFORT DRESSING — Dorothy A. Moore

1 c. commercial sour cream
Garlic powder to taste
1 c. mayonnaise
1 Tbsp. Worcestershire
1 small pkg. Roquefort cheese

Mix together and serve over lettuce salad.

ACORN SQUASH — Virginia Boring

2 medium sized squash
1 c. diced tart apple
1 tsp. powdered mustard
1/2 tsp. salt
2 c. diced cooked ham
1/4 tsp. black pepper

Wash and cut squash in half lengthwise. Remove seeds. Sprinkle inside with salt. Place cut side down in pan. Pour in 1/2-inch water. Bake at 425 degrees for 30 minutes or until just short of tender. Turn squash halves cut side up. Combine ingredients and spoon into squash. Reduce oven to 375 degrees and bake 20 minutes or until apples are tender.

BEETS IN SOUR CREAM — Mae Shively

2 Tbsp. butter
1 Tbsp. flour
1/4 c. water
2 Tbsp. vinegar
2 Tbsp. sugar
1 tsp. salt
pepper
2 pts. frozen sliced, cooked beets
1 c. sour cream

Melt butter, add flour, add water and vinegar. Cook until thick. Add sugar, salt, pepper and beets. Simmer 10 minutes. Add sour cream, heat and serve immediately.

CUCUMBERS IN SOUR CREAM — Jean Heintzelman

2 medium cucumbers, very fresh
2 Tbsp. sugar
1 tsp. salt
1 pt. sour cream
Vinegar
1 large onion or two small, chopped fine

Pare and cube cucumbers and onions. Stir in sugar and salt and let set for 15 minutes. Drain well. Stir in sour cream and add vinegar to taste. Allow to stand a half hour before serving.

GREEN BEAN - TOMATO CASSEROLE — Pat Tussy

2 cans green beans, drained
2 Tbsp. sugar
Red pepper, dash
Salt and pepper
1 can tomato soup
5 strips lean bacon
1 large onion, diced

Cut bacon into small pieces and fry with 1 large onion. Add to this the 2 cans of drained green beans, salt and pepper to taste, the sugar and a dash of red pepper. Cover with 1 can undiluted tomato soup. Bake at 350 degrees for 1 hour.

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SAUCE FOR PEAS OR BROCCOLI — Tena Bryant

2 Tbsp. chopped onion
2 Tbsp. butter
1 can cream of chicken soup
1/2 c. milk
1/2 tsp. salt
2 Tbsp. chopped parsley
1 tsp. lemon juice

Cook onion in butter, add other ingredients. Serve over cooked peas, broccoli or green beans.

BEAN SOUP — Glen Ella Illingworth

2 lbs. great northern beans
1/2 c. bacon drippings
1/2 tsp. pepper (or to taste)
1 medium onion, chopped fine
1 - 6 oz. can tomato paste
3 1/2 qts. water
2 tsp. salt (or to taste)
1 c. celery tops, chopped fine
1/4 c. carrots, chopped fine
2 Tbsp. brown sugar

Soak beans overnight. Add all ingredients and bring to a boil, then simmer for 6 hours. When beans are soft, mash to make soup creamy. More water may be added, if thinner soup is desired.

PEA SOUP — Lucille Calvert

1 pkg. green split peas, (soaked overnight)
2 bay leaves
Salt and pepper to taste
1 large potato (diced)
1 large onion (diced)
Celery seed to taste
1 lb. bulk sausage

Cook ingredients together until tender, then drop sausage (rolled into small balls) and simmer for six hours.

Write An Extra Recipe Here:

Write Extra Recipes Here:

MEAT, FISH & POULTRY

HAMBURGER AND NOODLE STROGANOFF — Joan Thornberry

2 oz. noodles
1/4 c. butter
1/2 c. finely chopped onion
1 clove garlic (chopped fine)
1/2 lb. mushrooms (sliced) or 1 - 6 oz. can
1 lb. ground chuck
1/2 c. grated cheese
1 Tbsp. flour
1 can (8 oz.) tomato sauce
1 can (10 1/2 oz.) beef bouillon (undiluted)
1 tsp. salt
1/4 tsp. pepper
1 c. commercial sour cream

Cook noodles as directed. Drain, melt butter, saute next three ingredients, add chuck and brown. Remove from heat. Stir in next 5 ingredients, simmer 10 minutes. Blend in sour cream. In greased 2-quart casserole layer noodles and meat mixture. Sprinkle with cheese. Bake uncovered at 375 degrees for 25 minutes. Makes 6 servings.

HAM LOAF — Jean Heintzelman

1 1/2 lbs. ground smoked ham
1 c. cracker crumbs
2 eggs
1 1/2 lbs. ground lean fresh pork
2 small onions, chopped fine
2 cans tomato soup
1 Tbsp. vinegar
1 Tbsp. mustard (table)

Topping:
1/2 c. brown sugar

Combine ingredients and bake 1 1/2 hours at 350 degrees. Last half hour of baking, top with topping.

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HERBED STEW

Omer Townsend

3 lbs. beef chuck cut into 1 1/2-inch cubes
1 lb. mushrooms, sliced
6 medium yellow onions, chopped
2 cloves garlic
10 1/2 oz. beef consomme
1 Tbsp. salt
2 - 1 lb. 13 oz. cans tomatoes
1/4 c. butter
1 tsp. dill
3/4 tsp. basil
1/2 tsp. thyme
1/2 tsp. savory
2 bay leaves (crushed)
1/2 tsp. black pepper
1 lb. small white onions
1 bunch carrots, cut 2-inch strips
6 Tbsp. flour
1 pkg. frozen green peas

Melt 1/4 cup butter in large kettle and brown well the beef. Add mushrooms, yellow onions, garlic, salt and seasonings. Saute slowly, stirring occasionally until onions are tender. Add 10 1/2 oz. can beef consomme and two cans tomatoes and simmer 1 1/2 hours. Add white onions, carrots. Cover kettle and cook 45 minutes.

Mix 6 tablespoons flour with 1/2 cup cold water until smooth and gradually add to stew, stirring constantly. Continue to stir and heat until gravy is thickened. Serve in big tureen and garnish with clusters of the green peas. (One package frozen peas, cooked.) Makes 8 to 10 servings.

For the added treat serve with rice dumplings as follows.

RICE DUMPLINGS

Omer Townsend

1 1/2 c. flour
1 tsp. salt
1/2 c. milk
1 Tbsp. melted butter
2 tsp. baking powder
3 Tbsp. minced parsley
1 egg
1 c. cooked rice or Minute Rice

Sift flour, baking powder, salt and add parsley. Beat egg, stir in melted butter. Add flour mixture, stir just enough to blend, add rice and beat until smooth. Drop from tablespoon into stew, cover and simmer 15 minutes. Do not lift cover. Good in beans and soup also.

MEAT AND CHEESE LOAF

Elizabeth Rudicle

1 egg
1 lb. ground beef
3/4 c. diced cheese
1/3 c. chopped onions
1/4 c. chopped green pepper
1/2 tsp. celery salt
1/4 tsp. paprika
1 c. evaporated milk
1/2 c. dry bread crumbs

Beat egg with fork, in medium sized bowl; add remaining ingredients. Stir gently until mixed. Put in greased 5x9-inch pan. Bake at 350 degrees for 55 to 60 minutes.

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MEAT LOAF WITH MUSHROOM GRAVY — Evelyn Bennett

1 lb. ground beef
1/2 c. ketchup
1 tsp. sage
1 can mushrooms and gravy
1/2 lb. sausage
1 egg
Salt and pepper

Mix all ingredients together and add enough flour to make it firm enough to shape into loaf. Bake in 350 degree oven until brown. Partly cool and slice. Heat the can of mushrooms and gravy and pour over meat loaf just before serving.

ONE-DISH MEAL — Rachael Wade

1 lb. hamburger
1 medium sized onion, chopped fine
1/2 pkg. elbow spaghetti
1 small can peas
Salt and pepper to taste
2 eggs
1 Tbsp. prepared mustard
1 can mushroom soup

Fry hamburger, add onion, salt and pepper. Let cook until onion is done. Add 1 egg and stir. Cook spaghetti, drain, add peas, drained. Add mustard and add the second egg. Add this mixture to the meat mixture. Place in casserole, pour mushroom soup over all. Bake 45 minutes at 375 degrees.

PATE — Helen Manning

1 lb. pork liver
1 1/2 lbs. lean pork shoulder

These should be ground together very fine.

Salt and pepper to taste
1 c. lukewarm water
2 garlic buds, minced fine

Put mixture of meat, salt, pepper and garlic into casserole. Pour cup of lukewarm water over top. After 15 minutes stir in water. Stir every 10 minutes until done. Cook at 350 degrees about 1 hour.

Serve with fancy crackers on hors d'oeuvres tray.

SATURDAY NIGHT SANDWICH — Pat Toole

Toasted bread
Sliced sweet onion
Cheese
Pork and be ans
Tomato
Hamburger

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SATURDAY NIGHT SANDWICH (Continued)

Toast bread in oven on one side only. Then spread to cover edges (on untoasted side) with raw salted hamburger. Put on cookie sheet under broiler until hamburger is cooked as desired. Then on each slice add 2 to 3 tablespoons pork and beans, sliced sweet onion, tomato and top with a slice of cheese. Place again under broiler until cheese is melted. With a salad and glass of milk this open sandwich makes a wonderfully filling meal.

SPANISH SWISS STEAK — Emma Astholz

2 lbs. steak, floured and browned
1/4 c. vinegar
1/2 tsp. dry mustard
Salt to taste
1 large onion, chopped
1 c. tomato juice
1 Tbsp. brown sugar
1/4 tsp. chili powder
1/2 c. stuffed olives, chopped

Flour and brown steak on top of stove. Combine remaining ingredients, cover steak and oven cook at 300 degrees until tender.

CASSEROLE OF CHICKEN — Mrs. Anna Rhea

1 - 5 lb. chicken
1 - 3 oz. can mushrooms
1 c. chopped ripe olives
6 c. cooked noodles (3/4 lb. dry)
1/3 c. chopped onion
1/3 c. sweet green pepper, chopped
1 can cream of mushroom soup
1 c. grated milk cheese
1/4 c. pimento
1 c. canned peas
1/2 tsp. salt
1/2 tsp. celery salt
1 c. cooked diced ham

In 2 tablespoons fat saute onion, green pepper and mushrooms for 5 minutes. To this add chopped chicken with half the olives. Boil noodles until tender and drain. To noodles add soup, cheese, pimento, peas, salt and celery salt.

In 3 quart casserole, put alternate layers of chicken mixture and noodle mixture, ending in noodle layer. Cover top with ham and other half of olives. Bake at 325 degrees until bubbly through.

CHICKEN CASSEROLE — Mary K. Sledge

2 chicken breasts, cooked
1 can mushroom soup, undiluted
3 slices day-old bread
Cracker crumbs
1 beaten egg
1 can chicken noodle soup, undiluted
1/2 stick butter, melted

CHICKEN CASSEROLE (Continued)

Skin chicken and cut into good sized pieces. Beat egg, add soups. Break bread into pieces, add egg mixture, put all ingredients into greased casserole. Add cracker crumbs which have been mixed with melted butter over top of casserole. Bake at 350 degrees about 1 hour.

CHICKEN LOAF — Marie Raymond

1 c. soft bread crumbs
1 1/2 c. milk (use 1 c. milk and 1/2 c. cream or canned cream)
2 beaten eggs
1/2 tsp. paprika
3 c. cooked diced chicken
1/2 c. cooked peas
1/4 c. chopped pimento
1/2 tsp. salt

Mix together bread crumbs, milk, eggs, salt, paprika, cooked diced chicken, cooked peas and chopped pimento. Butter well a loaf pan or ring mold. Bake at 325 degrees for 40 minutes. Let stand about 10 minutes after taking from oven and will cut butter. Serve with mushroom sauce.

CHICKEN SALAD — Margaret Porter

4 to 5 c. chicken
1 c. celery (chopped)
1/4 c. light cream
1/8 tsp. pepper
2 tsp. grated onion
1 c. minced green pepper
1 tsp. salt
2 Tbsp. vinegar
2/3 c. Mom's Boiled Dressing

Toss all ingredients together. Refrigerate until served. Serves 8 to 10 portions.

Recipe for Mom's Boiled Dressing follows.

MOM'S BOILED DRESSING — Margaret Porter

1 c. sugar
1/8 tsp. salt
3 tsp. dry mustard
3 well-beaten eggs
1 c. vinegar
1/8 tsp. pepper

Beat eggs, add sugar and slowly pour in vinegar. Boil over slow flame stirring constantly until thick. Remove from fire. Add salt, pepper and mustard. Beat well. For potato salad, thin with cream. For apple salad, fold desired amount into whipped cream.

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CHICKEN SUPREME — Ruth Weisenberger

1 hen - 4 1/2 to 5 lbs.
3 beaten eggs
1/2 tsp. sage
1 tsp. parsley (dried)
Chicken broth to moisten well
Paprika
3/4 loaf bread, broken into small pieces
1/2 tsp. salt
1 can pimentoes (chopped fine)
Slivered almonds

Cook hen until tender, bone and cut into serving pieces. Butter casserole. Mix dressing ingredients. Use half dressing mix in bottom of casserole. Cover with chicken (mixing dark and light meat well). Cover with remaining half of dressing mixture. Sprinkle top with slivered almonds and paprika. Bake 1 hour at 350 degrees. Cut in squares and serve.

TURKETTI — Garnet Blackard

1 1/4 c. cooked spaghetti
2 c. chopped turkey or chicken
1/4 c. diced pimento
1/4 c. green pepper, diced fine
1/2 small onion, diced fine
1 3/4 c. grated sharp cheese
1 can mushroom soup
1/2 c. water or broth
Seasonings

Stir all together. Bake in 2 quart casserole uncovered at 350 degrees about 45 minutes or until bubbly.

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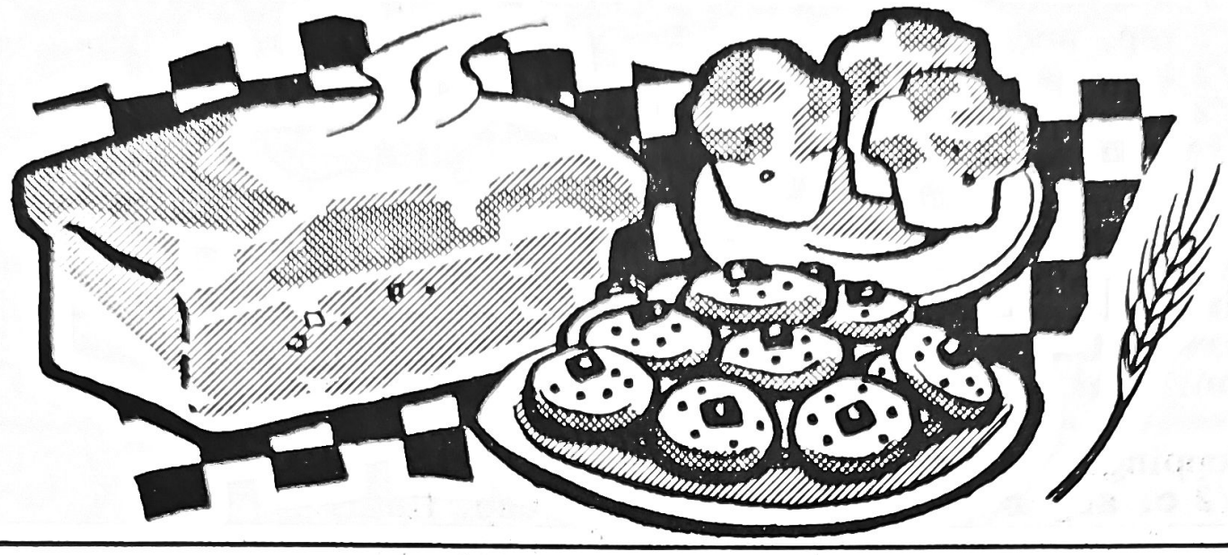
BREAD, ROLLS & COOKIES



APRICOT BREAD

Lillian Cummings

1 c. dried apricots (half of 11 oz. pkg.)
1 c. sugar
2 Tbsp. shortening
1 whole egg
1/4 c. water
2 c. sifted flour
2 tsp. baking powder
1/4 tsp. soda
1 tsp. salt
1/4 c. chopped nuts
1/2 c. orange juice (fresh or frozen)

Soak apricots for 30 minutes in warm water, enough to cover. Drain and cut into 1/4-inch pieces. Cream sugar, butter and egg together. Stir in water and orange juice. Stir in sifted dry ingredients. Blend in nuts and apricots.

Pour into 9x5x3-inch loaf pan which has been lined with greased waxed paper. Let stand 20 minutes before baking. Bake 55 to 65 minutes at 350 degrees. When removing from oven remove paper at once. Will freeze. Delicious with Philadelphia cream cheese.

BANANA BREAD

Priscilla Rhoads

1/2 c. shortening
2 eggs
1 1/4 c. sifted flour
1/2 tsp. salt
1 c. sugar
3/4 c. mashed ripe bananas
1 tsp. soda

Cream shortening and sugar good. Add eggs, one at a time and beat good. Stir in bananas. Sift together flour, soda, salt and mix well with banana mixture. Pour in a well greased pan. Bake at 350 degrees 35 to 40 minutes.

CINNAMON-ORANGE COFFEE BREAD — Lela Lazaro

2 c. sifted flour
1 1/2 tsp. baking powder
1/8 tsp. soda
1/2 tsp. salt
1/2 c. sugar
1 tsp. cinnamon
1/2 tsp. nutmeg
1/3 c. shortening
2 Tbsp. grated orange rind
1/3 c. chopped nuts
1 egg, well beaten
1/2 c. milk

Sift flour with baking powder, soda, salt, sugar and spices. Cut in shortening (about like pie crust). Add orange rind and nuts. Combine egg and milk and add to flour mixture. Mix to moisten flour. Spread in well greased 9-inch pan. Put topping on before baking.

Topping:
1/2 c. sugar
1/2 tsp. cinnamon
2 Tbsp. flour
2 Tbsp. butter

Bake at 375 degrees for about 25 minutes. Serve warm.

DATE NUT BREAD — Pat Keith

1 c. coarsely chopped dates
1 1/4 c. hot water
1/3 c. Kraft oil
2 1/2 c. sifted flour
1 tsp. salt
1/3 c. granulated sugar
1/3 c. brown sugar, packed
1 c. chopped nuts
1 egg, beaten
1 tsp. baking powder
1 tsp. soda
1 tsp. vanilla

Place dates in mixing bowl and add hot water. Add the oil and let stand till cool. Sift together flour, baking powder, soda, salt and granulated sugar. Add brown sugar and nuts. Add egg and vanilla to the cooled date mixture. Add to dry ingredients and stir just until blended.

Pour batter into a well greased 9 1/2 x 5 1/4 x 2 3/4-inch loaf pan. Bake in moderate oven (350 degrees) 1 hour. Cool before slicing.

HERB BATTER BREAD — Mary Frances Weatherly

1 1/4 c. warm water (110 to 115 degrees)
1 pkg. active dry yeast
2 Tbsp. soft shortening
2 tsp. salt
2 Tbsp. sugar
3 c. sifted flour
1/2 tsp. nutmeg
1 tsp. sage
2 tsp. caraway seeds

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HERB BATTER BREAD (Continued)

Dissolve yeast in warm water. Add shortening, salt, sugar and half of flour. Beat 2 minutes on medium speed. Scrape bottom of bowl frequently. Add remaining flour, nutmeg, sage, caraway seeds. Blend with spoon until smooth. Scrape batter from sides of bowl. Cover with cloth and let rise in warm place (85 degrees) until double (about 30 minutes). If kitchen is cold, place dough on rack over bowl of hot water and cover completely.

Beat 25 strokes. Spread sticky batter evenly in greased loaf pan, 9x5x3-inches. Pat top of loaf into shape with floured hand. Let rise about 40 minutes.

Bake at 375 degrees 45 to 50 minutes or until brown. To test - top crust should sound hollow. Immediately remove from pan. Place on rack to cool. Brush top with melted butter.

CLOVERLEAF ROLLS — Emma Toole

1 c. scalded milk
1/4 c. sugar
2 Tbsp. butter
1 tsp. salt
1 pkg. yeast
1/4 c. lukewarm water
1 egg, beaten
3 c. flour

Add butter, sugar, salt to scalded milk and cool. Dissolve yeast in lukewarm water. Add with egg and flour and milk. Cover and let rise. Shape into three balls, press together and let rise again, about 1 hour in muffin pan. Bake 20 minutes in 375 degree oven.

REFRIGERATOR ROLLS — Bernice Hinesley

1 pkg. dry yeast
1/2 c. lukewarm water
2 c. HOT water
1 Tbsp. salt
1/2 c. sugar
3 Tbsp. shortening or lard

Put to soak the dry yeast and lukewarm water. Pour the 2 cups hot water over the salt, sugar and shortening. When cool beat in 2 eggs and add yeast. Add enough flour to make stiff dough. (Enough flour is added when dough doesn't stick to board.) Put into greased bowl and refrigerate and use as needed.

When baking, make desired shape and put into greased muffin pan and dot each roll with butter. Cover and let rise. Bake in 425 degree oven for 10 to 15 minutes.

ALMOND LACE WAFERS — Billie Ruth Chambers

3/4 c. finely ground almonds (unblanched)
1 Tbsp. flour
1 Tbsp. milk
1/2 c. oleo
1/2 c. sugar
1 Tbsp. cream

ALMOND LACE WAFERS (Continued)

Combine all ingredients. Cook over low heat, stirring until butter melts. Drop by heaping teaspoons on well greased and floured baking sheet. Make only a few at a time 3-inches apart on sheet.

Bake at 350 degrees 9 minutes or until slightly brown and still bubbling in the center. Let cool only until edge is firm enough to slip spatula underneath. Turn 3 or 4 of them upside down onto paper towel. Work quickly and roll cookie over handle of a wooden spoon. Use fresh cookie sheet with each batch. Makes about 3 dozen wafers rolled or you may stack with ice cream in between layers and serve with chocolate sauce.

BUTTERSCOTCH BROWNIES — Jenny Foltz

1 1/2 c. flour
2 tsp. baking powder
1/2 c. butter
2 c. brown sugar
2 eggs
1 tsp. vanilla
1 c. nuts

Sift flour and baking powder. Melt butter over low heat. Add sugar, bring to boil. Cool. Drop in eggs, mixing well. Mix in vanilla, flour mixture and nuts.

Pour into greased pan and bake 30 to 35 minutes in 350 degree oven. Yield 24 brownies.

DATE COOKIES — Mary Frances Weatherly

2 1/4 c. dates
1 c. water

1 c. shortening
3 eggs, beaten
1/2 tsp. salt
1/2 tsp. vanilla

Filling:
1 c. granulated sugar
1 c. nuts

2 c. brown sugar
4 c. flour
1/2 tsp. soda

Cook dates, granulated sugar and water until thick, add nuts and cool. Cream shortening, brown sugar, add eggs and sifted dry ingredients and vanilla. Chill. Divide into 3 parts. Roll thin. Spread with filling and roll up (like jelly roll). Chill. Slice and bake 12 to 15 minutes at 350 degrees.

MEXICAN WEDDING CAKE — Elizabeth Rudicle

1 lb. butter
1 c. confectioners' sugar
1 c. chopped nuts
4 c. sifted flour
1 tsp. vanilla

MEXICAN WEDDING CAKE (Continued)

Cream butter, add sugar, then flour, vanilla and nuts. Chill, roll in balls. Put on cookie sheet. Bake for 20 minutes at 350 degrees. Remove from oven and roll in confectioners' sugar. Cool and roll in sugar again.

OATMEAL COOKIES — Eula Epley

1 c. shortening
1 c. brown sugar
1 c. white sugar
2 well-beaten eggs
1 tsp. vanilla
1 1/2 c. flour
1 tsp. soda
3 c. oats
1/2 tsp. salt
1/2 c. nuts
1/2 c. raisins

Slowly cream shortening, brown sugar and white sugar. Add beaten eggs and vanilla. Then add flour which the soda has been added. Mix in oats, salt, nuts and raisins. Chill. Drop by teaspoonfuls on greased cookie sheet and bake 10 minutes at 350 degrees.

PECAN TARTS — Mrs. Williams

Crust:
1 c. sifted flour
1 - 3 oz. pkg. Philadelphia cream cheese
1 stick soft oleo

Filling:
1 egg
3/4 c. brown sugar (light)
1 tsp. vanilla
Dash of salt
3/4 c. pecans, chopped fine

Blend crust ingredients well. Divide in 24 balls. Press into 1-inch ungreased muffin tin.

Combine filling ingredients, dividing in pastry cups. Bake at 325 degrees for 20 minutes. Loosen with knife. This must be made in one inch muffin tins.

PENUCHE BARS — Fannie Mae Roach

1/2 c. butter
1 c. flour
1/2 c. brown sugar
1/2 tsp. salt

Second Mixture:
2 eggs
2 Tbsp. flour
1 tsp. vanilla
3/4 c. coconut
1 c. brown sugar
1/4 tsp. salt
1/2 tsp. baking powder
1/2 c. nuts

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PENUCHE BARS (Continued)

Cream the first four ingredients and spread in pan 8x12x 2-inches. Bake 15 minutes at 325 degrees.

Beat eggs and mix with remaining ingredients. Spread second mixture over baked mixture and bake about 25 minutes at 325 degrees.

SNIKERDOODLES — Fannie Mae Roach

1 1/4 c. + 2 Tbsp. flour
1 tsp. cream of tartar
1/2 tsp. soda
1/4 tsp. salt
1/2 c. shortening
3/4 c. sugar
1 egg
1 Tbsp. cinnamon
1 Tbsp. sugar

Sift together first four ingredients and set aside. Cream shortening and sugar. Add eggs to shortening and sugar mixture. Mix well. Add dry ingredients. Beat well. Roll dough into small balls and roll into 1 tablespoon cinnamon and 1 tablespoon sugar mixed. Bake on ungreased cookie sheet for 5 minutes in 400 degree oven.

SUGAR COOKIES — Shirley Shanklin

1 c. white sugar
1 c. shortening
2 c. sifted flour
2 tsp. cream of tartar
Salt
1/2 c. brown sugar
1 egg
2 tsp. soda
1 tsp.vanilla

Cream sugar and shortening, add egg and beat. Sift dry ingredients, add to shortening mixture. Mix well and add vanilla. Roll into balls size of walnuts and roll in sugar. Bake about 12 minutes in 400 degree oven.

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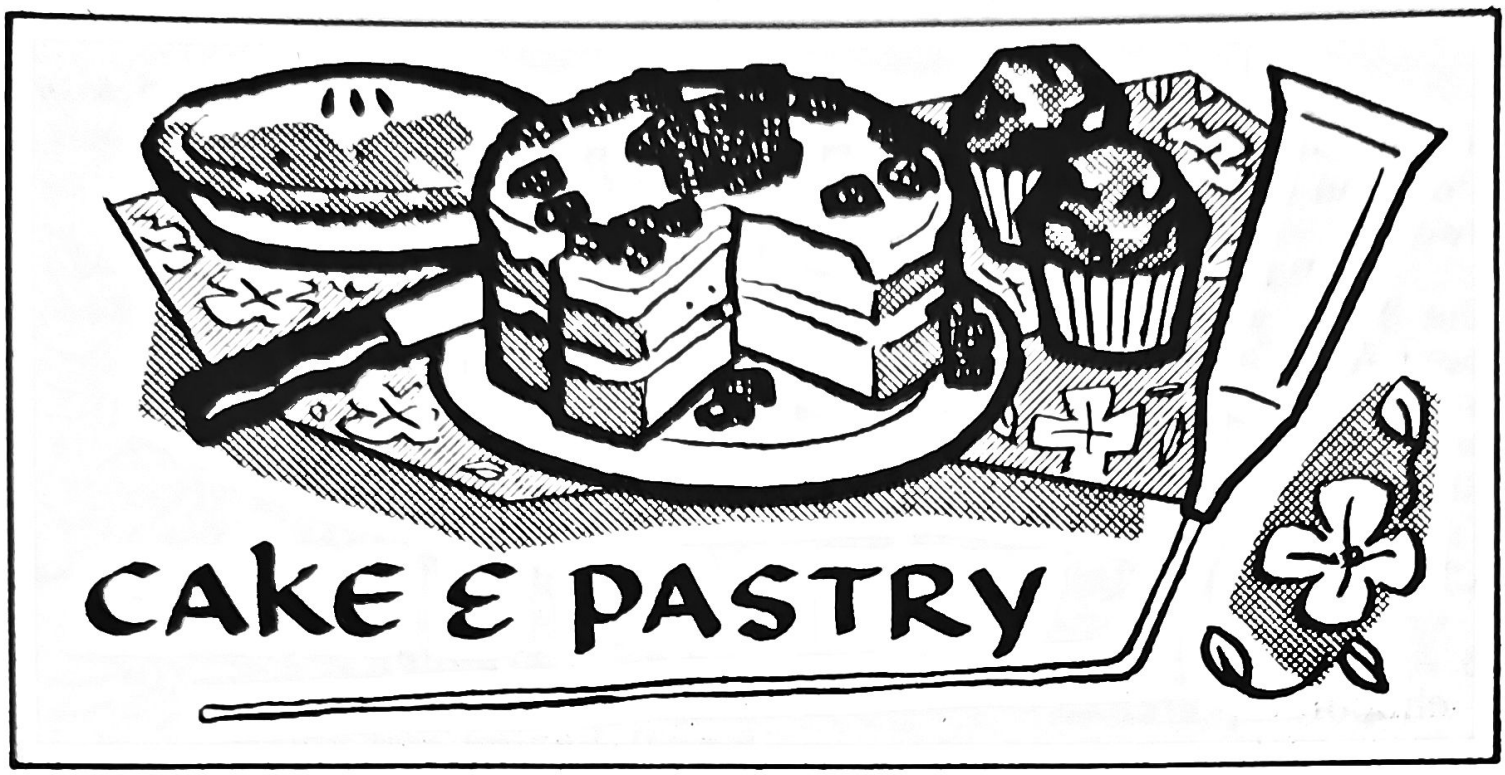

BOSTON FUDGE CAKE — Mary McCory

2 c. sifted flour
1 tsp. soda
3/4 tsp. salt
2 c. well packed brown sugar
2 sqs. (2 oz.) unsweetened chocolate, melted
1/2 c. shortening
1 c. buttermilk or sour milk
1 tsp. vanilla
3 medium sized eggs, unbeaten

Frosting:
3/4 c. butter
1/3 c. milk
1 1/2 c. packed brown sugar
2 3/4 c. powdered sugar

Sift dry ingredients. Add brown sugar and shortening. Pour in buttermilk and vanilla. Beat 2 minutes. Add eggs and chocolate. Beat 2 more minutes. Bake in layers 30 to 35 minutes, or loaf 40 minutes.

Frosting: Melt butter, add brown sugar. Boil over low heat 2 minutes, stirring constantly. Stir in milk and stir till it comes to a boil. Cool to lukewarm and gradually beat in powdered sugar.

BURNT LEATHER CAKE — Mrs. Raymond Poland

1 c. sugar
1/2 c. hot water

3/4 c. butter
1 1/2 c. sugar
2 1/2 c. flour
2 tsp. baking powder
3 eggs, separated
1 c. cold water
1 tsp. vanilla

BURNT LEATHER CAKE (Continued)

Part 1: Put 1 cup sugar in a frying pan over fire and stir until it becomes liquid and brown and sends up an intense smoke. Pour on carefully 1/2 cup hot water. Use 1/4 cup of this for recipe.

Part 2: Beat 3/4 cup butter and sugar to a cream. Add the 3 egg yolks, well beaten, 1 cup cold water, 2 cups flour and beat for five minutes. Add 1/4 cup of the brunt sugar syrup, vanilla, remaining 1/2 cup flour mixture. Beat again. Add well beaten egg whites. Bake in 3 layers 30 to 35 minutes at 350 degrees.

CHOCOLATE CUSTARD DEVIL'S FOOD CAKE — Joy Hicks

3 - 1 oz. sqs. unsweetened chocolate, melted
1/2 c. milk
1 well-beaten egg
2/3 c. sugar
1 tsp. vanilla
1 c. milk
1/2 c. shortening
1 c. sugar
2 well-beaten egg yolks
2 c. flour
1/4 tsp. salt
1 tsp. soda

Combine chocolate, 1/2 cup milk, whole egg and 2/3 cup sugar; cook over low heat until thick. Cool. Cream shortening and remaining cup sugar; add egg yolks and mix well. Add sifted dry ingredients alternately with 1 cup milk and vanilla; stir in chocolate custard mixture. Bake in 2 waxed paper lined 8-inch layer cake pans in moderate oven (350 degrees) 25 to 30 minutes.

DATE CAKE — Reva Myers

1/2 c. butter
1 c. sugar
2 eggs
1/2 c. dates*
1/2 c. nuts*
1 c. sour cream
1 tsp. soda
2 c. flour
1 tsp. cinnamon
1/2 tsp. cloves

*Sprinkle with flour before adding to mixture.

Cream butter, add sugar, beat and then add eggs. Add nuts and dates to mixture, then add soda to cream and add alternately with flour to which the spices have been added.

Bake in moderate oven (350 degrees) for 35 to 40 minutes.

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FRESH APPLE CAKE

Esther Seerley

2 c. sugar
1 1/2 c. cooking oil
2 eggs, well beaten
3 c. sifted flour
1 tsp. each soda and salt
1/2 tsp. baking powder
3 c. finely chopped apples
1 c. flaked coconut
1/2 to 1 c. finely cut pecans
2 tsp. vanilla

Beat sugar and oil, add eggs and beat well. Sift together flour, soda, baking powder and salt. Add to first mixture, beating well; stir in the remaining ingredients. Pour into greased, lightly floured 9x14x2-inch sheet pan. Bake at 350 degrees for 55 minutes (batter is very thick). Will freeze.

FRESH COCONUT CAKE

Thelma Crafton

2 1/2 c. flour
3 tsp. baking powder
1 tsp. salt
1 1/2 c. sugar
1/2 c. coconut
1/4 c. shortening
1 1/4 c. milk
3 egg whites, beaten
1 1/2 tsp. vanilla
1/4 tsp. almond

Heat milk. Pour over coconut. Mix dry ingredients. Cream sugar, shortening, vanilla and almond. Add dry ingredients and milk. Fold in egg whites. Bake at 350 degrees for 25 minutes.

JAM CAKE

Zora Abney

1 c. sugar
1/2 c. butter
2 eggs, beaten slightly
1 c. seedless black raspberry jam
1/2 Tbsp. cloves
1 Tbsp. cinnamon
1/2 Tbsp. allspice
2 c. flour
1 c. buttermilk
1/2 Tbsp. salt
1 Tbsp. soda

Cream butter and sugar, add eggs, mix well and then add jam and mix. Mix soda in milk and add alternately with sifted dry ingredients. Bake 35 to 40 minutes at 350 degrees. Pan size, 12x8x2-inches.

LIGHT CHOCOLATE CAKE

Maxine Forsythe

1 1/2 c. sugar
1 c. Crisco
2 whole eggs
1 c. sour milk (sweet milk with 1 tsp. vinegar added, may be used)
2 sqs. melted chocolate
2 c. sifted flour
1 tsp. baking soda
1/2 tsp. salt
1 tsp. vanilla
1 tsp. vinegar

Frosting: Put tray of ice cubes in large bowl; set another bowl in ice; add following ingredients:

LIGHT CHOCOLATE CAKE (Continued)

2 c. powdered sugar
2 whole eggs
1 tsp. vanilla
4 sqs. chocolate
1/2 c. milk
1/2 tsp. salt
6 Tbsp. butter

Cream sugar and shortening. Add well beaten eggs. Beat altogether until light and fluffy. Add melted chocolate. Add salt and soda to flour. Alternating twice, add milk and flour mixture. Last add vanilla and vinegar. Put in three 8-inch tins. Bake 25 minutes at 325 degrees in oven.

FROSTING: In a saucepan melt 6 tablespoons butter and chocolate. Put this mixture bubbling hot into the other ingredients which have been stirred together. Beat until firm with electric beater (about 10 minutes). Store cake in refrigerator.

NEVER FAIL FLUFFY FROSTING — Fannie Mae Roach

1/2 c. white syrup
2 Tbsp. water
1 tsp. vanilla
1/2 c. white sugar
2 egg whites

Beat egg whites until stiff but not dry. Set aside. Cook the syrup, sugar and water until mixture spins a thread when dropped from a spoon. Add to the egg mixture and beat at high speed until frosting forms soft peaks. Add 1 teaspoon vanilla and mix well.

QUICK CUPCAKES — Roberta Young

1 egg
1 c. sugar
Sweet cream or milk
(if milk is used, add 3 Tbsp. melted shortening)
1 tsp. vanilla
2 tsp. baking powder
1 1/2 c. flour

Put egg in 1 cup measure and fill with cream (or milk and shortening). In a bowl put the sifted dry ingredients. Pour contents of the cup over the dry ingredients. Beat until light, add vanilla.

Bake at 350 to 375 degrees until lightly brown and springs back to touch.

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BUTTERSCOTCH PIE — Mrs. Edgar Plummer

1 lb. box light brown sugar
4 Tbsp. cornstarch
2 Tbsp. flour
7 egg yolks
Salt
5 c. milk
1 stick butter, 1/4 lb.
1 1/2 tsp. vanilla

Mix sugar, cornstarch and flour. Gradually add milk, well-beaten egg yolks, vanilla, salt and melted butter. Cook over low fire until thick, stirring constantly. Use in baked pie shell topping with meringue or whipped cream. Makes 2 pies.

CHESS PIE — Mrs. H. A. Petty

2 c. sugar
1 Tbsp. flour
1/4 c. sweet milk
4 whole eggs
1 Tbsp. corn meal
1/4 c. melted butter

Combine sugar, eggs. Toss together flour and corn meal. Add to sugar and eggs. Gradually add milk and melted butter. Pour into unbaked pie shell. Bake 45 minutes at 375 degrees (corn meal rises to form delicious crust over pie).

CREAM PIE — Mrs. Myrtle Thompson

3/4 c. sugar
Nutmeg to taste
2 egg whites, beaten stiff
1 heaping Tbsp. flour
1 1/2 c. cream

Mix sugar, flour and nutmeg. Add cream and stiffly beaten egg whites. Stir thoroughly. Put in unbaked crust and bake 10 minutes at 425 and 25 minutes at 350 degrees.

LEMON SPONGE PIE — Joy Hicks

2 c. sugar
4 egg yolks
2 c. milk
Butter, size of small egg, melted
4 Tbsp. flour
Grated rind of 2 lemons and juice
2 egg whites

Mix sugar and flour and add egg yolks and rind and juice. Mix well. Add milk and mix, then add butter. Beat whites of eggs until stiff and fold into batter. Bake in two 9-inch unbaked pie crusts at 325 degrees for 50 minutes.

NEVER FAIL PIE CRUST — Zora Abney

2 c. flour
2 tsp. sugar
1 c. shortening
1 tsp. baking powder
1/2 tsp. salt
1/2 c. milk

NEVER FAIL PIE CRUST (Continued)

Mix dry ingredients to shortening and mix well. Add milk and mix. Chill for easier handling. This recipe will make two pies and one crust.

STRAWBERRY PIE — Roberta Young

1 heaping qt. strawberries
3 Tbsp. cornstarch
1 c. sugar
1 c. whipping cream

Crush 1 pint of the berries and heat to boiling point. Mix together the sugar and cornstarch and add to the berries. Let boil until thickened, stirring constantly. Place the remaining berries in a baked pie shell and pour the cooked mixture over the berries. When served top with whipped cream and garnish with whole berries.

Makes one 9-inch pie.

SWEDISH APPLE-NUT PIE

1/2 c. all-purpose flour
1 tsp. baking powder
1/4 tsp. salt
1 egg
1/4 c. sugar, granulated
1/2 c. light brown sugar
1 Tbsp. melted butter
1 tsp. vanilla
1 c. chopped peeled apple
1 c. chopped nuts
Whipped cream or ice cream

Sift together flour, baking powder and salt. Beat 1 egg and gradually beat in sugar (both white and brown) and butter. Add vanilla and flour mixture. Fold in apples and nuts. Turn into buttered 9-inch pie plate. Bake for 35 minutes at 350 degrees. Serve with whipped cream or ice cream.

Write An Extra Recipe Here:

DESSERTS

HERSHEY'S

FOR CAKES, COOKIES, ICINGS, CHOCOLATE FLAVORED DRINKS

FUDGE CAKE

(Using Hershey's Cocoa)

- 2¼ cup flour
- 1 teaspoon soda
- 1 teaspoon baking powder
- ½ teaspoon salt
- ½ cup shortening
- 1½ cup sugar
- 1 teaspoon vanilla
- 2 eggs
- 1 cup sour milk
- ½ cup Hershey's Cocoa
- 1/3 cup hot water

1. Sift together flour, soda, baking powder and salt.
2. Cream shortening and sugar.
3. Add vanilla and well-beaten eggs to mixture.
4. Beat until fluffy.
5. Add measured milk to creamed mixture alternately with dry ingredients, beating thoroughly after each addition.
6. Mix Hershey's Cocoa and hot water to form a smooth paste.
7. Beat into batter.
8. Pour into 2 - 9" layer pans.
9. Bake in moderate oven (350° F.) 30 - 35 minutes.
10. Cool and remove from pans.
11. Spread with any Chocolate icing.

QUICK CHOCOLATE FROSTING

(Using Hershey's Baking Chocolate)

- 4 tablespoons butter
- 4 squares Hershey's Baking Chocolate
- 3 cups confectioner's sugar
- ⅓ cup milk
- 1 teaspoon vanilla
- ⅛ teaspoon salt

1. Melt butter and Hershey's Baking Chocolate in double boiler.
2. Stir until blended.
3. Measure sifted confectioner's sugar into a bowl.
4. Heat milk and add to sugar.
5. Beat until smooth.
6. Add vanilla, salt, and chocolate mixture.
7. Beat until smooth and thickened, about 5 minutes.

CHOCOLATE TOWN COOKIES

(Using Hershey's Semi-Sweet Dainties)

- ½ cup shortening
- ¼ cup granulated sugar
- ½ cup brown sugar
- ½ teaspoon vanilla
- 1 egg
- 1 cup and 2 level tablespoons sifted flour
- ½ teaspoon soda
- ½ teaspoon salt
- 1 cup (6 ounces) Hershey's Semi-Sweet Dainties
- ½ cup chopped nuts

1. Cream shortening, sugar and brown sugar, firmly packed, and vanilla until light and fluffy.
2. Fold in well-beaten egg.
3. Sift flour, soda, salt.
4. Add to the creamed mixture.
5. Stir in Hershey's Semi-Sweet Dainties and chopped nuts.
6. Mix thoroughly.
7. Drop by small spoonfuls on greased baking sheet.
8. Bake in moderate oven (375° F.) about 10 minutes.
9. Yield - 50 cookies.

INSTANT CHOCOLATE FLAVORED MILK DRINKS

(Using Hershey's Instant Cocoa Mix)

COLD CHOCOLATE MILK

Place milk in a tall glass. Add 2 heaping teaspoons Hershey's Instant Cocoa Mix. Stir well. Quantity of Instant Cocoa Mix may be adjusted to suit taste.

HOT COCOA

Place 2 heaping teaspoons Hershey's Instant Cocoa Mix in a cup. Fill cup with hot milk. Stir until dissolved. Quantity of Instant Cocoa Mix may be adjusted to suit taste.

ANGEL PUDDING — Eula Epley

1/2 c. sugar
1 c. milk
1 env. Knox Gelatine
2 Tbsp. water
2 beaten egg yolks
1/4 tsp. salt
1 c. whipping cream
1/2 tsp. vanilla
2 beaten egg whites
1/2 c. sugar

Mix 1/2 cup sugar, milk and gelatin and let stand 2 hours. Add the water, egg yolks, 1/2 cup sugar and salt to gelatin mixture and cook. Let cool and add whipped cream and beaten egg whites and vanilla. Pour into graham cracker crust.

APPLE CHEESE CRISP — Mary Kathryn Sledge

8 - 10 apples
1 tsp. cinnamon
6 Tbsp. water
2 tsp. lemon juice
1 c. flour
1 1/2 c. sugar
1/4 tsp. salt
1/2 c. shortening
3 c. shredded cheese

Pare, core and slice apples into greased baking dishes. Sprinkle with cinnamon. Combine water and lemon juice and add. Mix sugar, flour, salt and cut in shortening until mixture resembles cornmeal. Lightly stir in cheese. Place topping evenly over apples and bake at 350 degrees about 30 minutes.

APPLE CRISP PUDDING — Virginia Boring

6 to 8 apples
7 Tbsp. butter
1 c. sugar
1/2 tsp. cinnamon
1/2 c. water
3/4 c. flour

Peel and core apples and cut into slices 1/2-inch thick. Put apples in buttered casserole and pour water over the apples. Work together the sugar, cinnamon, flour and butter until crumbly. Spread over the apple mixture; bake uncovered for 45 to 60 minutes at 375 degrees. Serve while warm with whipped cream.

APPLE DUMPLINGS — Donna Warriner

2 1/4 c. flour
3/4 tsp. salt
3/4 c. shortening
7 or 8 Tbsp. water
6 large apples
1/2 c. sugar
1 1/2 tsp. cinnamon
Butter

SYRUP: 1/2 c. sugar, 1/2 c. corn syrup, 1/4 tsp. cinnamon, 4 Tbsp. butter, 1 c. water.

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APPLE DUMPLINGS (Continued)

Pare and cut apples fine, add sugar, cinnamon and melted butter. Make crust of flour, salt, shortening and water. Roll, cut into 6 large squares. Divide apple mixture and place in center of crust. Fold edges of crust and form dumpling. Place in baking dish or pan and refrigerate overnight. Cover with syrup and bake at 350 degrees for 50 to 55 minutes. Serve warm or cold.

SYRUP: Combine ingredients and boil for 3 minutes; pour over dumplings before baking.

APPLE PUDDING — Mrs. E. Shively

2 c. diced apples
1 c. sugar
1 c. flour
1 egg
Butter size of egg
1 tsp. soda
1 tsp. nutmeg
1 tsp. baking powder
1/2 tsp. salt

Dice apples, add sugar, beaten egg, melted butter and stir well. Let stand while sifting dry ingredients. Then stir sugar mixture with dry ingredients and mix well. Bake at 350 degrees for 35 minutes. Serve with sauce or whipped cream.

CHEESE CAKE — Evelyn Bennett

1 pkg. (3 oz.) lemon Jell-O
1 c. hot water
1/4 lb. butter
1/2 tsp. cinnamon
1 c. sugar
1 tsp. vanilla
30 graham crackers
1 (14 1/2 oz.) Pet milk
1 (8 oz.) and 1 (3 oz.) cream cheese

Roll graham crackers, add melted butter and cinnamon and put 1/2 mixture in bottom of pan. Save 1/2 for the top. Cream cheese with sugar and vanilla. Whip Pet milk until stiff, then add cold Jell-O which has been dissolved in hot water, then whip again. Add cheese mixture and whip again. Pour into pan on top of crumbs, top with remaining crumbs and chill 6 hours before serving. Pan size, 9x12-inches.

CHEESE CAKE — Mrs. Howard Hoffman

Crust:
22 sqs. of 1 1/2 c. crumbs Nabisco Honey graham crackers
1/4 c. confectioners' sugar
1 tsp. allspice
1/3 c. or 5 1/3 Tbsp. melted margarine or butter

Filling:
2 - 8 oz. pkgs. Philadelphia cream cheese
2/3 c. granulated sugar
2 eggs, large or 3 medium or 4 small
1 tsp. vanilla

CHEESE CAKE (Continued)

Sour Cream Topping:
1 c. or 1/2 pt. commercial sour cream
3 tsp. granulated sugar
1 1/2 tsp. vanilla

Blueberry Sauce (Optional):
3/4 c. water
1/4 c. sugar
1 Tbsp. lemon juice
1 tsp. cornstarch
1 Tbsp. cold water
1 c. blueberries

Crust: Melt shortening, combine crumbs, sugar and allspice. Pour into two 8-inch pie pans and press firmly into crust shape.

Filling: Combine these ingredients, using electric mixer until thoroughly blended. Pour into crusts. Place in 350 degree oven (preheated) and bake 25 minutes. Remove cakes and increase oven heat to 450 degrees.

Sour Cream Topping: Mix ingredients, pour on and spread over top of hot cake. Return to 450 degree oven, bake 7 minutes. Remove from oven, cool and refrigerate before serving.

Blueberry Sauce: Combine water and sugar and bring to boil, stirring, until sugar is dissolved. Add lemon juice and cornstarch which has been mixed with the 1 tablespoon cold water. Cook 1 minute, constantly stirring. Add 1 cup blueberries and cook 1/2 minute. Serve warm over cheesecake. Sauce may be cooked ahead and reheated.

The cheesecake itself is an excellent dessert but this warm sauce may be served over it, if desired.

CHEESE FRUIT DESSERT — R. Gable

1 25¢ pkg. Dream Whip
1 large (8 oz.) pkg. Philadelphia cream cheese
1 c. powdered sugar
1 tsp. vanilla
1 can commercially prepared pie filling (blueberry, raspberry, peach, apricot, pineapple)

Crust:
30 graham crackers, crushed
1/4 lb. (1 stick) butter, melted
2 Tbsp. powdered sugar

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CHEESE FRUIT DESSERT (Continued)

Whip Dream Whip according to directions. Beat in softened cream cheese and powdered sugar, add vanilla. Make crust by melting butter and adding to crushed graham crackers and powdered sugar. Line bottom of pan with graham cracker crust, cover with cheese mixture and top with can of prepared pie filling. Chill before serving.

CHOCOLATE SAUCE — Jeanette Adamson

1 small can Carnation milk
Pinch of salt
1/3 lb. marshmallows
2 sqs. chocolate
1 tsp. vanilla

Put milk in double boiler. Add marshmallows. When dissolved, add chocolate, salt and vanilla. Cook until smooth, remove from fire.

DATE FRUIT PUDDING — Virginia Boring

1 c. sifted flour
3/4 to 1 c. sugar
1 tsp. baking powder
1/4 tsp. salt
1 c. chopped dates
1 - 9 oz. can crushed pineapple
1/4 c. milk
1 c. brown sugar
1 Tbsp. butter
2 c. water

Sift dry ingredients together. Stir in dates, pineapple and milk. Pour into a greased 13x9x2-inch baking pan. Combine water, brown sugar and butter in pan and boil 1 minute. Pour over pudding and bake 35 minutes at 350 degrees.

FROZEN ICE CREAM DESSERT — Shirley Shanklin

1 c. Pet milk
1 c. marshmallows
Vanilla wafers
1 c. chocolate morsels
1/4 tsp. salt
1 qt. vanilla ice cream

Combine milk, chocolate, marshmallows, salt and cook till thickened and cool to room temperature. Line dish or pan with crushed vanilla wafers, then spoon over this 1 pint vanilla ice cream. Cover with layer of cooked mixture; add another layer of ice cream, a layer of chocolate mixture. Sprinkle top with nuts. Freeze at least 4 or 5 hours or longer.

FRUIT COCKTAIL TORTE — Marie Raymond

2 eggs
1 3/4 c. sugar
1 - 2 1/2 oz. can fruit cocktail (using juice)
1 3/4 c. flour
1 1/2 tsp. soda
3/4 tsp. salt
1 c. brown sugar
1 c. chopped nuts

FRUIT COCKTAIL TORTE (Continued)

Mix together eggs, sugar and fruit cocktail. Add the flour, soda and salt, sifted. Pour into buttered pan and top with brown sugar and chopped nuts. Bake at 350 degrees for 30 minutes. Top with whipped cream when serving. Serves 18.

HOMEMADE ICE CREAM — Bernice Kollman

6 eggs, beaten
4 c. milk
1 c. brown sugar
1 c. white sugar
1 tsp. salt
3 pts. light cream
4 tsp. vanilla

Combine eggs, milk, sugar and salt. Heat slowly until milk is scalded, stir often and let cool. Stir in cream and vanilla. Pour in freezer and turn slowly 5 minutes then fast for about 10 minutes. Remove beaters and let stand about 1 hour to ripen.

ICE CREAM PIE — Bernice Kollman

1 graham cracker crust
1 1/2 pts. vanilla ice cream
Chocolate, butterscotch or fruit topping

Marshmallow Meringue:

3 egg whites
1 c. marshmallow cream

Soften ice cream and put in crust. Refreeze until hardened. Pour over this any chocolate, butterscotch or fruit topping. Then top with marshmallow meringue by beating egg whites until fluffy and then adding marshmallow cream and beat until stiff. Bake in 500 degree oven until brown.

PERSIMMON PUDDING — Mae Shively

2 c. white sugar
2 c. flour
2 c. persimmon pulp
2 eggs
1 Tbsp. butter
1 tsp. soda in enough hot water to dissolve
1 qt. milk
Whipping cream

Mix ingredients together. Bake at 250 degrees in deep bowl for 2 to 3 hours, stirring every few minutes. Will turn dark red before it is done. Serve with whipped cream. Freezes well.

SOUR CREAM COFFEE CAKE — Cathryn Yeager

1 c. oleo
2 eggs
1/2 tsp. vanilla
1 tsp. baking powder
2 c. sugar
1 c. sour cream
2 c. sifted cake flour
1/4 tsp. salt

SOUR CREAM COFFEE CAKE (Continued)

Topping:
1/2 c. finely chopped nuts
1/2 tsp. cinnamon
2 Tbsp. brown sugar

Cream shortening and sugar together well; add eggs. Fold in sour cream and vanilla, then sifted dry ingredients. Spoon half the batter in a greased and floured 10-inch tube pan. Cover with half of topping. Add rest of batter and rest of topping. Bake 55 to 60 minutes at 350 degrees.

Write Extra Recipes Here:

Write Extra Recipes Here:

CANDY, JELLY & PRESERVES

CHOCOLATE PECAN BALLS — Willa Davis

2 boxes powdered sugar
1/2 c. pecans, chopped
1/4 lb. household wax, finely cut up
1 can Eagle Brand Milk
2 - 12 oz. pkgs. chocolate chips

Mix and let chill in refrigerator sugar, milk and nuts. Chill for 20 or 30 minutes. Roll into small balls and stick a tooth pick in each ball. Dip each ball into melted chocolate and wax mixture and place on waxed paper. When chocolate is almost firm, remove tooth pick and cover holes with pecans halves.

DIVINITY — Gladys

3 c. sugar
1/2 c. water
1 c. white syrup
2 egg whites

Cook sugar, syrup and water to hard ball. Beat 2 egg whites stiff. Add syrup slowly to egg whites, while beating. Beat and when stiff pour out on floured board. Roll. Spread peanut butter on roll and slice.

ORANGE SUGARED PECANS — Ruby Corn

1 lb. large pecans
Grated rind and juice of 1 large orange
1 lb. confectioners' sugar
1/8 lb. butter

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ORANGE SUGARED PECANS (Continued)

With part of the butter, butter a large cookie sheet. In heavy skillet, on top of stove, melt remainder of butter, add grated rind and orange juice and sugar. Bring to a hard boil and add pecans. Heat just enough to heat pecans through, remove from fire and cool. During the cooling period, stir often while the syrup is crystallizing. Then turn onto the cookie sheet to cool, spearating the pecans with two forks. Stor in boxes or jars.

WHITE MARSHMALLOW FUDGE — Eula Epley

1 jar (10 oz.) marshmallow cream
1/2 c. peanut butter
1 c. chopped nuts
3 c. granulated sugar
1 can flaked coconut
1/2 c. flour
3/4 c. cream

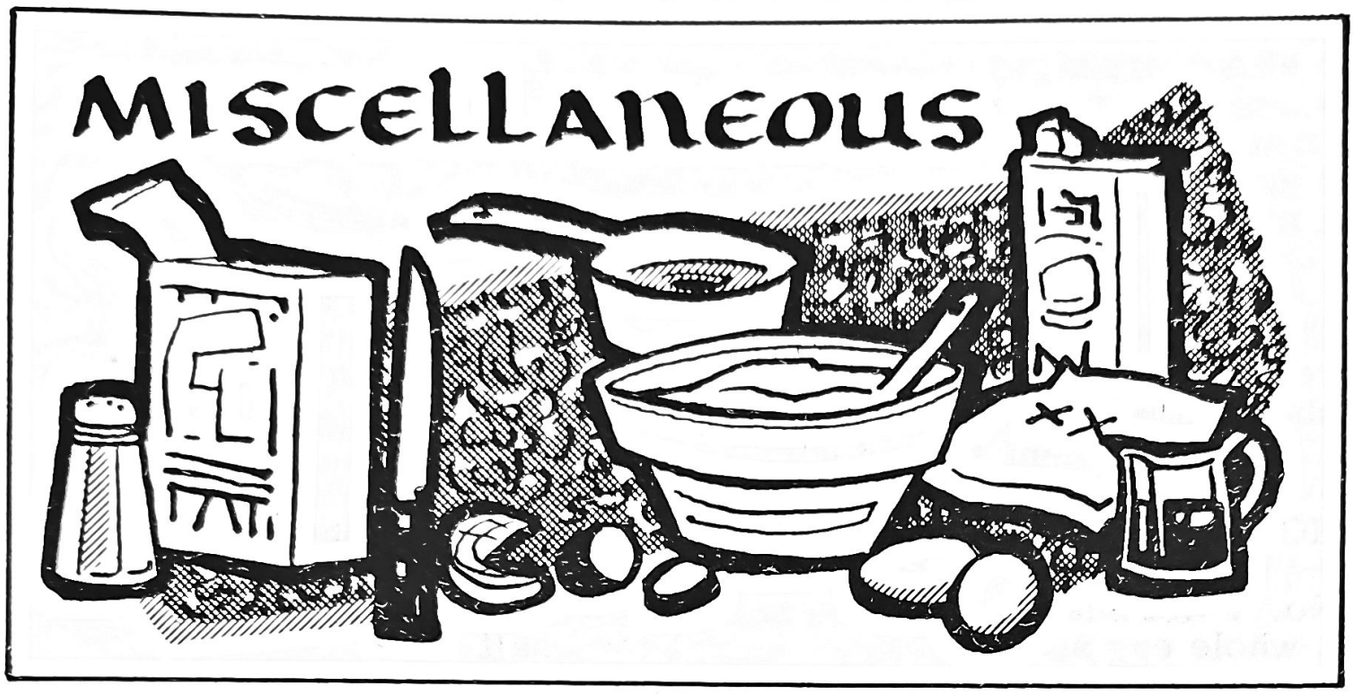
Combine the cream and sugar and cook until it forms a soft ball. Pour over remaining ingredients which have been combined in a mixing bowl. Mix well and pour into buttered pan or dish. Cool in refrigerator and cut into squares.

FROZEN STRAWBERRY JAM — Frances Blank

4 c. (1 qt.) mashed fruit (mash before measuring)
7 c. sugar
Pinch of salt
Boil: 1 scant c. water
1 box Sure-Jell
for 1 minute

Boil water and Sure-Jell for 1 minute. Stir sugar and fruit into this boiled mixture and continue stirring 5 minutes. Pour into containers and let set 24 hours before freezing.

Write An Extra Recipe Here:



BAKED PINEAPPLE — Jenny Foltz

1 can pineapple, crushed (#2 can)
1/4 tsp. salt
1 c. sugar
4 slices bread cut into cubes

Mix all ingredients and put in a greased baking dish. Dot with butter and bake 1 hour at 350 degrees.

BREAKFAST FOR MANY PEOPLE — Esther Rogers

1/4 c. bread crumbs
Thin slices Canadian bacon, 8
Eggs, 8
Butter (1 Tbsp. melted)
Mustard (1 Tbsp.)
Heavy cream, 8 tsp.
Small foil dishes, 1 for each serving

Biscuit Syrup:

1/4 c. butter
1/4 c. orange juice
1/2 c. sugar
2 tsp. grated orange rind

In bottom of foil dish place 1 slice of the Canadian bacon. Sprinkle with crumb mixture (mixture of butter, mustard and bread crumbs). Break egg over top of crumb mixture, salt and pepper, and 1 teaspoon heavy cream. Cover with more crumb mixture. Bake for 15 to 20 minutes at 350 degrees.

Cook syrup ingredients slowly for about 10 minutes. Cool to lukewarm. Use small amount to pour into bottom of muffin tin before putting in biscuit. Bake.

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CHEESE PUDDING — Mae Shively

5 slices bread, trim crust and cut into fourths. Butter both sides.
Grate 1/2 lb. snappy cheese
3 eggs, beaten
1 tsp. salt
2 c. milk
1 tsp. dry mustard

In buttered casserole put layer of cheese, layer of bread. Then pour milk with seasoning mixture over this. Let stand in refrigerator for 48 hours. Bake in moderate oven (350 degrees) about 45 minutes.

Excellent served with ham.

HOT SNACKS — Frances Shillington

No. 1 Hot Snack
1 whole egg and 1 yolk, well beaten
1/4 c. butter
1 tsp. salt
1/2 c. sour cream
Rye bread

No. 2 Hot Snack:
1 lb. ground beef
Salt and pepper to taste
1 Tbsp. onion juice
White or rye bread

No. 1: Combine ingredients. Spread on slices of rye bread. Toast at 350 degrees about 10 minutes or until filling sets. Serve immediately.

No. 2: Mix meat, onion juice, salt and pepper. Toast one side of bread. Spread untoasted side with beef mixture. Broil 6 to 8 minutes. Serve hot.

ICED TEA — Mrs. Roger Mosser

12 tea bags
4 cans water
1 1/2 c. sugar
1 - 6 oz. can frozen lemonade
6 c. cold water

Steep the tea bags in 2 cups boiling water for 6 minutes. Add remaining ingredients. Better to let this set over night.

MACARONI AND CHEESE WITH MUSHROOMS — Evelyn Bennett

1 box macaroni
1 can mushroom soup
Salt and pepper to taste
4 slices of cheese
1/2 can milk (use soup can)

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MACARONI AND CHEESE WITH MUSHROOMS (Continued)

Cook macaroni in boiling water until tender, drain water off and put half of macaroni in buttered baking dish. Mix milk and soup together and pour half over the macaroni. Break half of the cheese in small pieces and put on top, salt and pepper. Make second layer as first, using remaining ingredients. Bake at 350 degrees until top is brown.

PIZZA BREAD DOUGH — Charlene McIntosh

1 pkg. fresh yeast
1 c. boiling water
2 Tbsp. melted shortening
2 Tbsp. lukewarm water
1 1/2 tsp. salt
3 c. sifted flour

Crumble yeast in lukewarm water, let stand for 5 minutes, pour boiling water over shortening and salt. Cool to lukewarm, add yeast mixture. Add one half flour, beat until smooth, add remaining flour and beat until well blended. Place on a slightly floured board and knead. Pat into pans leaving edges slightly thicker. Makes one large 24x16-inch pizza or divide dough for smaller pizza pans.

PIZZA SAUCE — Charlene McIntosh

3/4 lb. grated cheese
1 Tbsp. Mazola oil
2 c. diced tomatoes
1 minced clove garlic
1/2 tsp. salt
1/4 tsp. pepper
1/2 Tbsp. dried oregano or thyme
(Other ingredients such as mushrooms, green peppers, onion slices, pepperoni sauted sausage and hamburger may be added for variety.)

Mix all the ingredients except the cheese and cook until tomatoes are soft. Place on the pizza dough and sprinkle grated cheese over the mixture. Bake 25 minutes at 400 degrees.

RAISIN SAUCE — Pat Cave

1/2 c. brown sugar
1 tsp. dry mustard
1 heaping Tbsp. flour
1/3 c. seedless raisins
2 Tbsp. lemon juice
1/4 Tbsp. grated lemon rind
1 1/2 c. water
2 Tbsp. vinegar

Mix together first three ingredients, add remaining ingredients. Cook on low fire until very smooth. Excellent served cooled or warm with ham.

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ROLLED IRISH DUMPLINGS

Josephine Markich

1 c. flour
4 Tbsp. shortening
1/2 tsp. salt
1 egg
Water to make a soft dough

Mix ingredients in sequence then knead very lightly on floured board. Then roll to 1/4-inch thick, cut into diamond shapes and drop into boiling broth. This will serve about 4 people.

Write Extra Recipes Here:

OVEN TEMPERATURE CHART

Slow	250 degrees - 325 degrees F.
Moderate	325 degrees - 375 degrees F.
Moderate hot	375 degrees - 425 degrees F.
Hot	425 degrees - 450 degrees F.
Very hot	450 degrees - 475 degrees F.

	Minutes	Temperature
BREADS		
Loaf	50-60	400
Rolls	20-30	400
Biscuits	12-15	450
Muffins	20-25	400
Popovers	30-40	425
Corn bread	25-30	400
Nut	50-60	350
Gingerbread	30-40	325
PIES		
Pumpkin	35-45	400
Two-crust	25-40	400
Shells	10-12	450
Meringue	10-15	300
COOKIES		
Drop	10-15	400
Rolled	8-12	400
Ice box	8-12	400
Molasses	10-15	350
CAKES		
Angel	60	325
Sponge	60	325
Cup	25	350
Layer	25-30	375
Loaf	45-60	350
Sheet	20-30	375
Pound	60-90	325
MEAT AND POULTRY		
Beef, rare	20 min. to lb.	300
Beef, medium	25 min. to lb.	300
Beef, done	30 min. to lb.	300
Pork	40 min. to lb.	350
Ham, smoked	30 min. to lb.	300
Mutton	35 min. to lb.	300
Veal	35 min. to lb.	325
Chicken	25 min. to lb.	350
Duck	25 min. to lb.	350
Turkey, large	20 min. to lb.	275
Turkey, small	25 min. to lb.	300
Fish	20 min. to lb.	375

OVEN TEMPERATURE CHART (Continued)

MISCELLANEOUS			
Custard cup	20-30		300
Custard casserole	45-60		300
Souffle	50-60		325
Baked potato	60-90		400
Baked beans	6 hours		350
Timbales	35-45		300
Rice Pudding	50-60		325
Scalloped potato	60-90		375

TIME CHART FOR ROASTS

Kind:	Minutes per lb. after searing:
Beef - rare	10-16
medium	17-22
well done	23-30
Veal, pork, lamb - well done	30
Cured pork - well done	40-55

Broiling: Remove any extra fat from the meat and grease the broiler with some of it. Broil the meat over a clear fire or under a gas or electric burner. Sear it on both sides and cook it half of the required time on each side.

Pan broiling: Heat a frying pan very hot and grease it, by rubbing with a little fat. Sear meat on both sides, then cook more slowly until done. Season. Keep free from fat.

TIME TABLE FOR BROILING AND PAN BROILING

Kind of Meat:	Time in Minutes:
Beef steaks - 1-inch thick	Rare or medium, 8-10
1 1/2-inch	Rare or medium, 10-15
2-inch	Rare or medium , 18-25
Pork chops, thin	8-10
Lamb chops, rib	6-8
Loin or shoulder	8-10
Mutton chops 1-inch thick	15-20
Veal cutlets, very thin	6-8
Chops	10

Sauteing or pan frying: Remove any extra fat and dip the meat in crumbs, egg and crumbs again (or use a mixture or corn meal and crumbs), cook 25 to 30 minutes in a small amount of fat in a frying pan, browning first on one side then turning, seasoning with salt and pepper, and browning on the other. Example: breaded veal chops.

Tender Meat Cookery: Roasting: Skewer meat into shape, lay on

a rack in a meat pan and put pieces of the meat fat in the bottom of the pan. Place in a hot oven, 500 degrees F., on the upper grate for 10 minutes to sear meat; season with salt and pepper, remove to the lower grate of oven; lower temperature to about 300 degrees F.; baste occasionally until done. Add hot water if necessary for basting.

TEMPERATURES FOR BAKING FLOUR MIXTURES

Food	Temperature	Time (Min.)
Baking powder biscuit .	450 degrees to 460 degrees	12-15
Bread	350 degrees to 400 degrees	45-60
Butter cake, loaf	360 degrees to 400 degrees	40-60
Butter cake, layer	380 degrees to 400 degrees	20-40
Cake, angel	300 degrees to 360 degrees	50-60
Cake, sponge	300 degrees to 350 degrees	40-60
Cake, fruit	275 degrees to 325 degrees	3-4 hours
Cookies, thin	380 degrees to 390 degrees	10-12
Cookies, molasses	350 degrees to 375 degrees	18-20
Cream puffs	300 degrees to 350 degrees	45-60
Meringues	250 degrees to 300 degrees	40-60
Muffins (b. p.)	400 degrees to 425 degrees	20-25
Pie crust	400 degrees to 500 degrees	20-40
Popovers	350 degrees to 450 degrees	35-40
Rolls.....	400 degrees to 425 degrees	25-30

TABLE FOR COOKING CEREALS

Kind and Amount	Salt	Water	Time in double boiler
Cream of wheat, 1 cup .	1 1/2 tsp.	4 c.	40 minutes
Corn meal, 1 cup	1 1/2 tsp.	4 c.	3 1/2 hours
Rice, 1 cup	1 tsp.	3 c.	40 minutes
Hominy (coarse)	1 tsp.	5 c.	3 hours
(fine)	1 1/2 tsp.	4 c.	2 hours
Rolled oats, 1 cup.....	1 tsp.	2 1/2 c.	1 hour
Cracked wheat, 1 cup..	1 tsp.	4 c.	4 to 6 hours

TABLE FOR DRIED FRUITS

Fruit	Cooking Time	Amount of Sugar or Honey
Apricots	About 40 minutes	1/4 c. for each c. fruit
Figs.....	About 30 minutes	1 Tbsp. for each c. fruit
Peaches	About 45 minutes	1/4 c. for each c. fruit
Prunes	About 45 minutes	2 Tbsp. for each c. fruit

SAUCES

White Sauce	Liquid	Thickening Material	Fat	Seasoning (salt)
No. 1 thin	1 c. milk	1 Tbsp. flour	1 Tbsp.	1/2 tsp.
No. 2 medium	1 c. milk	2 Tbsp. flour	1 1/2 Tbsp.	1/2 tsp.
No. 3	1 c. milk	3 Tbsp. flour	2 Tbsp.	1 tsp.
No. 4 thick	1 c. milk	4 Tbsp. flour	2 1/2 Tbsp.	1 tsp.

Use No. 1 sauce for cream soups.
Use No. 2 sauce for creamed or scalloped dishes or gravy.
Use No. 3 sauce for souffles.
Use No. 4 sauce for croquettes.

VEGETABLE TIME TABLE

Vegetable	Minutes Boiled	Steamed	Baked
Asparagus, tied in bundles	30		
Artichokes, French	40	45-60	
Beans, Lima, depending on age	20-40	60	
Beans, string	15-45	60	
Beets, young with skins on	45	60	70-90
Cabbage, chopped, cut sectional	10-20	25	
Cauliflower, stem down	20-30		
Carrots, cut across	20-30	40	
Chard	60-90	90	
Celery, cut in lengths 1/2 inch	30	45	
Corn, green, tender	5-10	15	20
Cucumbers, peeled and cut	20	30	40
Eggplant, whole	30	40	45
Onions	45	60	60
Parsnips	60	75	75
Peas, green	20-40	35-50	
Peppers	20-30	30	30
Potatoes, depending on size	20-40	60	45-60
Pumpkin, in cubes	30	45	60
Potatoes, sweet	40	40	45-60
Salsify	25	45	
Spinach	20	30	
Squash in cubes	20-40	50	60
Tomatoes, depending on size	5-15	50	15-20
Turnips, depending on size	30-60		

CANDY THERMOMETER HINTS

To check candy thermometer accuracy, let stand 10 minutes in boiling water. Thermometer should read 212 degrees; if there is any variation, subtract or add to make the same degree of allowance in testing candy.

Thread	230 degrees to 234 degrees
Soft ball	234 degrees to 238 degrees
Medium ball....	238 degrees to 244 degrees
Firm ball	244 degrees to 248 degrees
Hard ball	248 degrees to 254 degrees
Very hard ball..	254 degrees to 265 degrees
Light crack	265 degrees to 285 degrees
Hard crack	290 degrees to 300 degrees

TEMPERATURES IN CANDY MAKING

Fudge, opera creams, penuche and cream candies
234-236 degrees, soft ball
Fondants (mints, etc.)..... 234-236 degrees, soft ball
Marshmallows ..... 238-240 degrees, soft ball
Caramel mixtures..... 246-252 degrees, firm ball
Taffies ..... 254-270 degrees, hard ball
Butterscotch..... 280-300 degrees, crack
Brittles ..... 290-310 degrees, hard crack
Boiled frostings:
1 egg white to 1 c. sugar - 238-242 degrees, soft ball or thread
2 egg whites to 1 c. sugar - 244-248 degrees, soft ball or thread
3 egg whites to 1 c. sugar - 254-260 degrees, firm ball or long thread.

TIME AND TEMPERATURE REQUIRED FOR CAKE BAKING

Sponge cake .	275-325 degrees	- 40 minutes to 1 hour
Loaf cake ...	325-350 degrees	- 40 minutes to 1 hour
Cup cakes ...	350-375 degrees	- 15 to 25 minutes
Layer cake ..	375-400 degrees	- 20-30 minutes

FOR THE COOKY JAR

Cooky dough that is to be rolled is much easier to handle after it has been in a cold place 10 to 30 minutes. This keeps the dough from sticking, even though it may be soft. If not done, the soft dough may require more flour and too much flour makes cookies hard and brittle; in rolling, take out on a floured board only as much dough as can be managed easily. Flour the rolling pin slightly and roll lightly to desired thickness. Cut shapes close together and keep all trimmings for the last. Place pans or sheets in upper third of oven. Watch cookies carefully while baking to avoid burning edges.

When sprinkling sugar on cookies, try putting it into a salt shaker. It saves time.

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ROAST TURKEY

Stuff and truss turkey; brush skin with cooking fat. Place breast up on a rack in a shallow open pan. Cover turkey with fat-moistened cheesecloth, large enough to cover top and drape down on all sides. Place in preheated oven, 325 degrees F. Do not sear; do not add water; do not cover. Basting is unnecessary, but if cloth dries during cooking, moisten it with drippings in pan. When meat thermometer registers 190 degrees F. (20 minutes before turkey should be done) test for doneness. Press fleshy part of drumstick between fingers; meat should feel very soft; or move drumstick up and down; it should move readily or twist out of joint. Roasting Time (stuffed ready-to-cook weight):

4 to 8-lb. turkey	3 to 4 hours
8 to 12-lb. turkey	4 to 5 hours
12 to 16-lb. turkey	5 to 6 hours
16 to 20-lb. turkey	6 to 7 1/2 hours
20 to 24-lb. turkey	7 1/2 to 9 hours

Roasting Time and Temperature (whole turkeys):

Ready-to-cook Weight	Oven Temperature	Total Time (Hours)
8 to 10	325 degrees F.	4 to 4 1/2
10 to 12	325 degrees F.	4 1/2 to 5
12 to 14	325 degrees F.	5 to 5 1/4
14 to 16	325 degrees F.	5 1/4 to 6
16 to 18	325 degrees F.	6 to 6 1/2
18 to 20	325 degrees F.	6 1/2 to 7 1/2
20 to 24	325 degrees F.	7 1/2 to 9

Note: If turkey is roasted unstuffed, reduce time approximately 5 minutes per pound.

(Half Turkeys)		
3 1/2 to 5	325 degrees F.	3 to 3 1/2
5 to 8	325 degrees F.	3 1/2 to 4
8 to 12	325 degrees F.	4 to 5
(Foil Wrapped Turkeys)		
8 to 10	450 degrees F.	2 1/4 to 2 1/2
10 to 12	450 degrees F.	2 1/2 to 3
12 to 16	450 degrees F.	3 to 3 1/4
16 to 20	450 degrees F.	3 1/4 to 3 1/2
20 to 24	450 degrees F.	3 1/2 to 3 3/4

INGREDIENT SUBSTITUTIONS

1 square (1 oz.) chocolate equals 3 tablespoons cocoa plus 1 tablespoon vegetable shortening.
1 3/4 cups (approximately) all-purpose flour equals 2 cups cake flour.
2/3 cups honey equals 1 cup sugar plus 1/3 cup of water.
1 package (8 to 9 oz.) macaroni or spaghetti equals 4 to 5 cups cooked.
1 cup raw rice equals 3 cups of cooked rice, approximately.
1 1/2 cups corn syrup equals 1 cup sugar plus 1/2 cup of water.
2 tablespoons flour (for thickening) equals 1 tablespoon corn starch.
2 cups ground meat (tightly packed) equals 1 pound.
3 cups ground meat (loosely packed) equals 1 pound.
2 1/2 cups raisins equals 1 pound.
3 cups coarsely chopped nuts equals 1 pound.
1 cup sweet milk equals 1 cup sour milk plus 1 teaspoon soda.
1/2 teaspoon soda plus 1 cup sour milk equals 2 teaspoons baking powder.
2 cups equals 1 can (tall)
2 1/2 cups equals No. 2 can
3 1/2 cups equals No. 2 1/2 can
1 lemon (medium) equals 3 tablespoons juice
1 orange (medium) equals 1/2 cup juice
2 Tablespoons shortening equals 1 ounce.

TABLE OF MEASUREMENTS AND ABBREVIATIONS

t. or tsp. ..... teaspoons
T. or Tbsp. ..... tablespoons
c. ..... cup
pt. ..... pint
qt. ..... quart
lb. ..... pound
3 t. ..... 1 T.
16 T. ..... 1 c. (4 T. - 1/4 c.; 8 T. - 1/2 c.)
2 cups ..... 1 pint
2 pints ..... 1 qt.
4 qt. ..... 1 gal.

MEASURES OF FRUITS AND NUTS

1 pound dates measure about 2 cups
1 pound raisins, prunes, dried apricots, dried peaches, dried pears or dried figs measures about 3 1/4 to 3 1/2 cups
1 pound dried apples measure about 5 cups
1 pound cut-up candied fruit peel measures about 3 cups
1 pound shelled almonds or Brazil nuts measure about 3 cups
1 pound shelled walnuts or pecans measure about 4 cups

SUPPER QUANTITY COOKING

BAKED BEANS FOR 100:

8 qt. dry beans
20 qt. salad
4 lb. butter
4 qt. cream
4 lb. salt pork
20 doz. rolls
20 pies
2 lb. coffee

HASH SUPPER FOR 100:

40 lb. corned beef
32 qt. potatoes
20 doz. rolls
20 qt. chopped cabbage
5 qt. salad dressing
5 lb. butter
2 lb. coffee
4 qt. cream

CABBAGE SALAD FOR 175:

20 lb. cabbage
1 1/2 qt. Miracle Whip
4 large cans crushed pineapple
2 bunches carrots

HAM SUPPER FOR 225:

48 lb. canned ham
24 potato salads (solicited)
5 lb. coffee
1 pt. cream
45 qt. strawberries
6 pkg. Bisquick equals 3/4-inch biscuits
2 qt. milk
1 lb. Crisco
5 to 6 c. water
48 pkg. peas
8 qt. milk
6 qt. heavy cream
1 pkg. Starlac
1 c. sugar, add to Bisquick

BRAISED BEEF FOR 200:

65 lb. stew beef
60 lb. potatoes
36 pies
Harvard beets
Cabbage salad
40 lb. turnip
2 lb. cheese

TURKEY DINNER FOR 250:

7 turkeys
75 lb. butternut squash
20 large cranberry rings
75 lb. potato
10 bunches celery
44 pies

CHICKEN SHORTCAKE FOR 135:

60 lb. chicken
30 pkg. frozen peas
12 cans cranberry sauce
3 large pkg. Bisquick
17 pkg. Flakon corn mix
2 bunches celery